

# AGLIANICO I.G.T. DEL BENEVENTANO



## GRAPE VARIETIES:

100% Aglianico

## GRADE:

14% vol

## TYPE OF SOIL:

Clay, volcanic

## COLOUR:

Dark, deep, rub red, with clear purplish tones.

## AROMA:

This wine is clear and complex, with enjoyable hints of cherry and red berries fragrance, followed by a marked vanilla and spicy note.

## PALATE:

Excellent mouth entry, elegant and warm, sapid and fullbodied. Good length and persistence that leaves an enjoyable soft sensation and a pleasant mouth which asks for another sip. With nuances of cherry, plum and spice.

## KNOW THIS WINE BETTER

A deep red color with purple hues, introduces the Aglianico as a decisive wine, with a complex aroma full of notes of red fruits and spices. The taste is intense, full and enveloping, perfect to combine with rich and flavourful dishes such as roasts and aged cheeses.

The winemaking of the Aglianico is made in a traditional manner through daily pumping over for the first 3-4 days after the harvest. After this initial phase then follows a lengthy daily pumping until the alcoholic fermentation is accomplished. The fermentation temperature is 25°C. When the alcoholic fermentation is over, the *décuvage* follows and the skins are softly pressed, in order to obtain the best conditions for the start of the malolactic fermentation. After the malolactic fermentation, the wine is raked 2 or 3 times before being transferred partly into steel vats and partly into 500 liters tonneaus for the ageing process. After this, our enologist prepares the *cuvée* for the bottling of Aglianico I.G.T. Beneventano.

